



## CLASSIC DEGUSTATION MENU

menu 140 | matched wines 70

one

**HIRAMASA KINGFISH + SUGARCANE-CURED OCEAN TROUT** | roasted eschalot purée, pickled carrot, micro-herbs

wine pairing: *petaluma croser sparkling, adelaide hills SA 120ml*

premium wine pairing: *nv pol roger, epernay FRA 120ml* **supplement+10**

two

**TORCHED SHARK BAY SCALLOPS** | twice cooked scallop + prawn dumpling, salt + pepper prawn legs, dashi + kombu gel

wine pairing: *nautilus sauvignon blanc, marlborough NZ 70ml*

three

**HOISIN DUCK BAO** | hibachi grilled duck breast, pickled baby qukes, angel hair slaw, fried garlic + hoisin

wine pairing: *giant steps pinot noir, yarra valley VIC 70ml*

four

**BLACK ANGUS BEEF FILLET** | hibachi grilled, colcannon, asian mushroom, smoked cauliflower + garlic puree, carrot, beef + soy broth

wine pairing: *henschke keyneton shiraz blend, barossa & eden valley SA 100ml*

five - choice

**SUMMER BERRY PANNACOTTA** | bourbon vanilla bean, berry coulis, local honey, white chocolate crumbs

**CHOC ORANGE TARTLET** | belgian chocolate + sabra crumbs, salted caramel + vanilla ice cream, raspberries + frangelico

**TRIO OF SORBETS** | brandy snap + berry coulis

wine pairing: *yalumba FSW botrytis viognier, wrattonbully SA 45ml*

additional course | **supplement 20**

**CHEESE PLATE** | apple, cornichons, pear paste + artisanal crackers

one bill per table | 3% amex surcharge | 15pp surcharge on public holidays

NAUTILUS RESTAURANT PORT DOUGLAS



## NAUTILUS SIGNATURE DISHES

*served as an additional course or as an upgrade to the fourth course*  
**ask for market price**

### LOCAL WHOLE CORAL TROUT

*served whole at the table*  
crispy fried, green papaya + sprout salad,  
toasted shallots, asian herbs + sauces

### LIVE GULF MUD CRAB

*choice*

**asian-style** | coconut, asian essentials, steamed rice, herbs + sambal  
**french-style** | pernod, fennel, fish broth, pea sprouts, warm baguette +  
chutneys

*wine pairing: vasse felix premier chardonnay, margaret river 100ml*

Elevate your dining experience with one or all of our signature dishes. Specialties of the house, a rendition of these dishes has been served at Nautilus almost since its inception, featuring the finest produce & fresh-caught seafood Far North Queensland has to offer.

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